

antipasti – starter

Crudo 20
yellowtail kingfish, apple, lemon, olive oil, basil

Carpaccio 19
AAA beef tenderloin, pickled chanterelle, arugula, grana padano, crostini

Crispy Squash 16
crispy fried heirloom squash, whipped ricotta, lemon and brown butter vinaigrette, sage

Greens 15
organic local greens, white anchovies, summer vegetables, pecorino

Crochetta 19
crispy fish croquette, vegetable 'slaw', lemon butter sauce, caper aioli

secondi – main

Sablefish 39
pan roasted fillet, barley 'risotto', cauliflower, kale

Quail 32
roasted and stuffed quail, wild mushroom, brussels sprouts

Beef 30
marinated hangar steak, squash, red wine jus, arugula, grana padano

primi – pasta

Lobster Tagliolini 37
poached lobster, lobster butter sauce, lobster mushroom

Beet Ravioli 21
ricotta, brown butter, sage, roasted beets

Cappellacci 21
heirloom squash and mascarpone stuffed, brown butter, sage

Bucatini 20
pork and beef meatballs, tomato sauce, grana padano

Carbonara 18
rigatoni, egg yolk, black pepper, pancetta

Bolognese 19
tagliatelle, classic meat ragu of beef and pork, tomato, cream, white wine

[gf] = gluten-free option available +\$2
a gratuity of 18% will be added to groups of 6 or more